

Hopewell Valley Senior Services
presents...

Senior Center Cookie Exchange Recipe Book 2018



ARMENIAN BUTTER COOKIES

Noreen Boranian

2 sticks Butter melted
1/2 cup Crisco melted
1 1/2 cups Sugar
1/2 cup Water-mix in 3 tsp Baking Powder
3 Eggs well mixed

DIRECTIONS:

Mix all above ingredients

Blend in 6 cups of Flour to make a soft dough

Braid—put on greased pan

Brush with Egg

Bake 350 degrees about 15-20 minutes or until
light brown

BROWNIES

Madeleine Mansier

1/2 cup Butter

2- 1 oz squares of Unsweetened Chocolate

1 cup Sugar

3/4 cup Flour

2 Eggs

1/2 tsp Baking Powder

1/4 tsp Salt

1 tsp Vanilla

DIRECTIONS:

Melt Chocolate and Butter.

Add Sugar and Eggs, Beat thoroughly.

Add Vanilla.

Mix Flour, Baking Powder and Salt and add to mixture.

Mix well.

Pour into a greased metal pan 8" square not floured.

Bake at 300 degrees for 30 minutes.

Cool pans on a rack for 20 minutes, cut into 36 square pieces and leave in the pan until thoroughly cool.

Remove from pan, store in airtight tin.

BROWNIE CHOCOLATE CHIP COOKIES

Anne Litecky

1 box of Brownie Mix
1/2 cup of Flour
6 tbsp Oil
2 Eggs
2 tsp Milk
1/2 tsp Vanilla
6 oz Chocolate Chips
1/4 cup Chopped Nuts

DIRECTIONS:

Preheat oven to 350 degrees.

In a medium bowl, combine all ingredients, stir well.

Drop mix from a teaspoon onto a cookie sheet lightly sprayed with cooking spray, bake for 9-10 minutes.

Once cookies have lost their gloss, yet still feel soft to the touch, remove from oven, **DO NOT OVER BAKE THESE COOKIES!**

Let cool 1 minute then remove to racks to finish cooling. Store in airtight container

BUTTER CRISPS (Graham Crackers)

Barbara Pratt

DIRECTIONS:

Line jelly roll pan with 2-pkg of graham crackers -lining up side-to-side. (If indented-carefully break into bite size pieces, do not overlap)

Arrange 1 package of slivered almonds (approx. 1 cup) over the graham crackers.

Boil 2 sticks of Butter (no substitute) and 1/2 cup white sugar for 2 minutes, stir occasionally.

Transfer liquid to 2 cup Pyrex pitcher and pour CAREFULLY over grahams.

Bake 350 degrees for 8-10 minutes, should be a very light brown color-DO NOT BURN!

ITALIAN LOVE KNOTS

Gloria Panebianco

COOKIE

4 cups Flour
6 tsp Baking Powder
6 tbsp Granulated Sugar
1/4 Milk
1/4 cup Vanilla
6 Eggs
6 tsp Margarine

ICING

2 cups Confectioners Sugar
1 tsp Anise Extract
1 tsp Milk
Multi Colored Sprinkles

DIRECTIONS:

COOKIE:

In a large mixing bowl add Flour, Baking Powder and Sugar.

Add Milk, Vanilla and Eggs (slightly beaten) then Margarine.

Mix well then kneed, form dough into ball then roll slices of ball into long strips.

Wrap pieces of strip around finger to form knots

Bake on ungreased cookie sheet for 20 minutes at 350 degrees.

INCING

Mix Sugar, Anise Extract (Anisette Liquor) and milk into a small bowl.

Dip the top of each knot cookie into the icing, sprinkle with colored dots immediately.

LIGHT LEILANI BARS

Irene Wildgrube

1/2 cup Butter

1 1/2 cup Sugar

4 Eggs

1 1/2 cup Flour

1 tsp Salt

1/2 tsp Baking Soda

1 can (13 1/2 oz) Crushed drained Pineapple

1/2 cup Coconut

DIRECTIONS:

Cream Butter until light; blend in Sugar.

Add Eggs.

Mix well.

Blend in sifted Flour, Salt and Baking Soda.

Stir in Pineapple and Coconut.

Put in greased (15"x10") jelly roll pan.

Bake 25-30 minutes at 350 degrees.

Thank you to all who
baked and shared their
recipes!

Stay Tuned for our
2019 Cookie Exchange!

